

CEDARS AT DUNGENESS GOLF COURSE

DICHOTOMY WINE  
**PAIRING MENU**

**1<sup>ST</sup> COURSE**

Chilled herbed prawns with fennel, grapefruit, and arugula in a citrus dressing with radish microgreens, pomegranate reduction and avocado mousse.

PAIRED WITH

**2022 ADELAIDE HILLS SAUVIGNON BLANC AND  
2022 YAKIMA VALLEY ESTATE SAUVIGNON BLANC**

**2<sup>ND</sup> COURSE**

Butternut Squash Soup with apricot ginger croquettes and lemon compote.

PAIRED WITH

**2022 LUMINOUS**

**3<sup>RD</sup> COURSE**

Marinated portobello mushroom stuffed with goat cheese and beetroot walnut salsa.

PAIRED WITH

**2022 YAKIMA VALLEY ESTATE NEBBIOLO**

**4<sup>TH</sup> COURSE**

Filet Mignon with blueberry balsamic rosemary demi, truffle risotto and roasted carrots.

PAIRED WITH

**2021 PETITE VERDOT**

**5<sup>TH</sup> COURSE**

Poached pomegranate spiced pears.

PAIRED WITH

**2021 DEVIL'S GOLD MOURVÈDRE**

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